

[54] **PROCESS FOR THE PREPARATION OF ACID SOLUBLE POLYPEPTIDES AND CARBONATED BEVERAGES CONTAINING SAME**

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 189,255, Oct. 14, 1971, abandoned.

[52] **U.S. Cl.** **426/46; 426/18; 426/44; 426/190**

[51] **Int. Cl.** **A23j 3/00; A23l 1/00**

[58] **Field of Search** **426/18, 44, 46**

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[57] **ABSTRACT**

A process for preparing an acid-soluble polypeptide product for use as a base in preparing acidic, soft drink (e.g. carbonated), protein beverages, comprising the steps of

1. heating an aqueous slurry of defatted soya, corn or cotton seed protein to a temperature of about 150° to 375°F.,
2. controlling the temperature of the heat-treated slurry to provide temperature conditions for enzymatic hydrolysis,
3. subjecting the resulting slurry to enzymatic hydrolysis conditions, including the action of a proteolytic enzyme to produce water-soluble polypeptides,
4. adjusting the pH of the resulting slurry to in the range of from about 2.5 to about 6.0, preferably about 3.0 to 4.3, and
5. removing undissolved solids from the acidified slurry, thus yielding a mother liquor containing dissolved polypeptide product, is improved by evaporating from the mother liquor, prior to formulating it into a beverage, substantially all of those ingredients therein which boil below the boiling point of water, the evaporation being effected at a low enough temperature and over a short enough period of time not to effect substantial degradation of the polypeptide matter in the mother liquor.

30 Claims, No Drawings